THE *FOOD*

LIMELIGHT
MAMMOTH

FOR THE TABLE

House-Made Potato Crisps — 8
Truffles, Garlic Aioli

L.A. Corn Ribs — 10 VG
Cotija Cheese, Chipotle Mayo, Ancho Powder, Cilantro

Garlic Truffle Fries — 12 VG
White Truffle Oil, Garlic, Parmesan, Parsley

Al Pastor Wings — 16
Cowboy Candy

Smoked Salmon Dip — 18
House Applewood Smoked Salmon, Pickled Shallot, Crème Fraîche, Dill, Lavash

Après Board — 25 N
Chef's Selection of Two Artisan Cheeses and Cured Meats, House Pickles, Jam, Dried Fruit, Mustard, Crackers

SOUPS & SALADS

Soup du Jour - 12
Ask your server about today's soup

Caesar Salad — 18
Little Gem Lettuce, Fresh Parmesan, Buttered Bread Crumbs, House Caesar Dressing

Winter Greens — 18 VG N
Escarole, Grilled Pears, Candied Walnuts, Celery Root, Apple Vinaigrette

Candy Salad — 18 VG GF N
Blonde Frisée, Candy Cane Beet, Pistachio Dust, Goat Cheese, Orange Vinaigrette

Add: Salmon* +16, Grilled Chicken* +9

SIDES

Roasted Mushrooms — 14 VE GF
Roasted Garlic, Parsley

Honey Roasted Carrots — 16 VG GF
Baby Heirloom Carrots, Amber Honey, Ancho Labneh

Crispy Fingerling Potatoes — 14 VG
Guajillo Chili Butter

FLATBREADS

Margherita — 24 VG
California Tomato, Bufala Mozzarella, Basil

Hot Honey Pepperoni — 26
California Tomato, Mozzarella, Pepperoni, Aleppo Hot Honey

Funghi Mushroom — 27 VG
Garlic Cream, Mozzarella, Heirloom Roasted Mushrooms, Thyme

Fennel Sausage — 28
Garlic Cream, Mozzarella, Fontina, Tuscan Kale, Fennel Pollen

Prosciutto — 29 N
Caramelized Onion, Pesto, Mozzarella, Pistachio

Substitute: Gluten-Free Cauliflower Crust +3

HANDHELDS

Limelight Mammoth Wagyu Burger — 29
Tomato Aioli, Muenster, Arugula, Bacon Jam

Hot Honey Chicken Sandwich — 27
Aleppo Hot Honey, Brioche Bun, Garlic Aioli, Spicy Pickles

Korean Pork Belly Tacos — 24
Gochujang Crema, Korean Glazed Pork Belly, Kimchi Relish

ENTRÉES

Duck Mole Enchiladas — 32
Duck Confit, Cotija, Blackberries, Pickled Onion

Seared Atlantic Cod — 42 GF
Brown Butter Tzatziki, Ricotta Stuffed Squash Blossom, Charred Escarole, Aleppo Oil

Seared Half Chicken — 38 GF
Charred Carrots, Salsa Verde

Ribeye Steak — 52 GF
Crispy Potatoes, Alpine Chili Butter

Smoked Cauliflower Steak — 28 VE GF N
White Bean Miso Puree, Lemon Herb Gremolata, PIckled Onion, Pine Nuts

In-Room Delivery Available
Contact Our Staff for Options

Winter 2026-27
Executive Chef Jose Cruz
Sous Chef Carmen Guerinoni

Please inquire with your server about making your dish gluten-free

- VE Vegan dishes that do not contain products that come from animals
- VG Vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish
- GF Gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye
- N Dishes that contain peanuts or other nuts for those with nut allergies

Our front-of-house staff participate in a tip pool. Gratuities will be equitably distributed among staff.

This is not a gluten- or nut-free facility. Cross-contamination may occur.

*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. 20% automatic gratuity for groups of 6 or more.

THE *DRINKS*

LIMELIGHT
MAMMOTH

COCKTAILS

Limelight Old Fashioned — 19
Bourbon, Chai-Spiced Maple Syrup, Black Walnut Bitters

Summit Negroni — 19
Gin, Campari, Sweet Vermouth

Alpenglow — 20
Bartender Original by Stephanie S.
Gin, Fresh Strawberries, Basil & Strawberry cordial, Lillet Blanc, Lime

Altitude Adjustment — 20
Tequila Blanco, Hatch & Tomatillo Shrub, Pineapple, Lime

Hot Toddy — 20
Rittenhouse Rye Whiskey, Honey, Lemon, Ginger

Paloma y Mezcal — 19
Vida Mezcal, Blanco Tequila, Grapefruit, Lime, Agave

Espresso Martini — 19
Aspen Vodka or Flecha Azul, Crème de Cacao, Chicory Coffee

Horchata Martini — 20
Bartender Original by Brian L.
Vodka, Rum, Horchata, Cinammon

Basecamp Warm-Up — 18
Merlot, St. George Spiced Pear Liqueur, Apple Cider, touch of Pineapple

Red Bull Peach Spritz— 19
Red Bull White Peach, St. Germain, Prosecco, Peach Puree

Mountain Cooler (Non-Alcoholic) — 16
Aplos Ease, Elderflower, Basil, Lemon, Cucumber Soda

WINES BY THE GLASS

Sparkling

Scharffenberger Brut Rose — 15
Mendocino, CA

Veuve Clicquot Yellow Label — 20
Reims, FR

White

Vinos Unidos 'Anhelo' Chardonnay — 17
Napa Valley, CA '23

Mar de Frades Albariño — 15
Rias Baixas, ES '23

Drylands Sauvignon Blanc — 14
Marlborough, NZ '23

Rosé

Entourage Rosé — 14
Côtes de Provence, FR '24

Red

Ponzi Vineyards Pinot Noir — 17
Willamette Valley, OR '24

Pertinace Langhe Nebbiolo — 16
Piedmont, IT '24

Zaca Mesa Z Cuvée Red Blend — 15
Santa Ynez, CA, '23

RAMA Cabernet Sauvignon — 17
Napa Valley, CA '23

BEER

Draft

Mammoth Brewing Co. Limelight Lager — 11

Mammoth Brewing Co. Epic IPA — 11

June Lake Brewing Hockey Fight Hazy IPA — 11

June Lake Brewing Deer Beer Brown Ale — 11

June Lake Brewing Kolsch — 11

Pizza Port Brewing Chronic Amber Ale — 11

Ballast Point Sculpin IPA —11

Modelo Especial — 9

Coors Light — 9

Bottle & Canned

Stella Artois — 9

Cali Squeeze — 9

Golden Road Cider — 11

Athletic Brewing (Non-Alcoholic) — 9

Red Bull - 5

The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff if you have any food allergies.

#TheLastStraw | #RefuseTheStraw | #SoloTogether

500 million straws are used in the U.S. every day and 10 million tons of plastic end up in oceans each year. We may be high in the mountains and far from the coasts, but we greatly care for our oceans. Straws available upon request.